

Spider Web Biscuits

Ingredients

50g/2oz butter, at room temperature

50g/2oz hard margarine

50g/2oz soft brown sugar

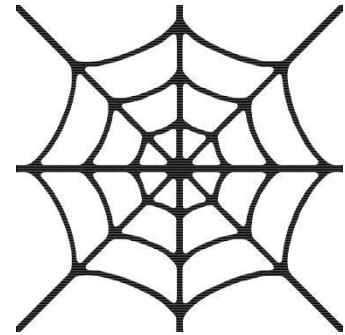
175g/7oz Loprofin Low Protein Mix

2-3 teaspoons cold water

25g/1oz raisins, finely chopped, plus 12 large whole raisins

1 Vitabite bar

Oven temperature: 150°C/300°F/Gas Mark 2



Method:

1. Place the butter and margarine in a mixing bowl and beat well, add the sugar and beat together until light in colour and texture.
2. Stir in the Loprofin Mix and chopped raisins.
3. Using one hand, stir and squeeze the mixture until it comes together, adding sufficient water to give manageable dough. Transfer to a surface lightly dusted with Loprofin Mix and knead the dough for about 30 seconds, until smooth.
4. Roll out the dough to about $\frac{1}{2}$ cm ($\frac{1}{4}$ ") thickness, on a surface lightly dusted with Loprofin Mix.
5. Using a plain 7.5cm (3") cutter, cut into 12 rounds.
6. Transfer the biscuits to lightly greased baking trays and bake in a preheated oven for 20-25 minutes, until pale golden in colour.
7. Remove from the baking trays whilst still warm, cool on a wire rack.
8. Melt the Vitabite, in a small pan over a low heat.
9. Allow the Vitabite to cool and thicken slightly before pouring into a piping bag fitted with a writing tube.
10. Pipe 'webs' onto each biscuit and place a large raisin in the centre of each, to represent a spider's body. Chill until the Vitabite 'webs' are set.

This recipe was adapted from Nutricia Metabolics but using Vitabite chocolate